



HALL OF FAME HONEY-GLAZED PORK TENDERLOIN with Sweet Potatoes and Green Beans



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 540**



Sweet Potatoes



Reynolds Kitchens™
Parchment Paper with
SmartGrid®



Green Beans



Chicken Stock
Concentrates



Pork Tenderloin



Garlic



Thyme



Honey

START STRONG

In a hurry? Skip peeling the sweet potatoes (just make sure to give them a good scrub). The skins will also bring additional nutrients when left on.

BUST OUT

- Peeler
- 2 Baking sheets
- Medium pan
- Paper towel
- Vegetable oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 12 oz | 24 oz
- Reynolds Kitchens™ Parchment Paper 1 | 2
- Pork Tenderloin 12 oz | 24 oz
- Garlic 1 Clove | 2 Cloves
- Thyme ¼ oz | ½ oz
- Green Beans 6 oz | 12 oz
- Chicken Stock Concentrates 2 | 4
- Honey ½ oz | 1 oz

HELLO WINE



PAIR WITH

Heuningby South Africa Chenin Blanc, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 ROAST SWEET POTATOES

Wash and dry all produce. Preheat oven to 425 degrees. Peel **sweet potatoes** and cut into ½-inch cubes. Toss on one half of a baking sheet with a drizzle of **oil** and season with **salt** and **pepper**. (**TIP:** Line your sheet with Reynolds Kitchens™ Parchment Paper for easy cleanup.) Roast until tender, 20-25 minutes (we'll check in after 10 minutes).



4 ROAST PORK

Once **pork** is browned, transfer to another baking sheet. Roast in oven to desired doneness, 8-12 minutes.



2 SEAR PORK AND PREP

Meanwhile, heat a drizzle of **oil** in a medium pan over medium-high heat. Pat **pork** dry with a paper towel. Season all over with **salt** and **pepper**. Cook in pan, turning occasionally, until browned all over on surface, 6-8 minutes. While pork cooks, mince **1 clove garlic** (use other as you like). Strip 2 tsp **thyme** leaves from stems.



5 MAKE GLAZE

Heat a drizzle of **oil** in pan used for pork over medium heat. Add **garlic** and **thyme**. Cook until fragrant, about 30 seconds. Stir in **stock concentrates**, ¼ **cup water**, and **honey**. Scrape up any browned bits from bottom of pan. Simmer until reduced by half, 3-4 minutes. Add **1 TBSP butter** and stir to melt. Season with **salt** and **pepper**.



3 ROAST GREEN BEANS

After **sweet potatoes** have roasted 10 minutes, remove from oven and toss, keeping toward one side of sheet. Add **green beans** to other side and toss with a drizzle of **oil** and a pinch of **salt** and **pepper**. Return to oven and roast until both items are tender, 10-15 minutes.



6 FINISH AND SERVE

Let **pork** rest 2-3 minutes after removing from oven, then thinly slice. Divide **green beans** and **sweet potatoes** between plates, then top with pork. Drizzle with **glaze** and serve. (**TIP:** If glaze seems stiff, stir in a splash or two of water first.)

HOME RUN!

A classic dish like this is a guaranteed hit.

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